

AMENDMENT OF CLAIMS

1. (Currently Amended) A method for the production of raw materials for candle production and for heat storage material, such as waxes, in which from a starting material comprising containing lipids the lipids are extracted and/or refined and/or hydrogenated, characterized in that as the starting material, a mixture of food residues, old cooking fats and/or recycled food materials from the food industry, and/or animal fats and further containing lipids, the lipids are extracted and/or refined and/or hydrogenated, comprising the steps of:

- ~~a) in a first method step are washed and comminuted;~~
- ~~b) in a second method step, the lipids are isolated and processed into triglycerides; and~~
- a) washing and comminuting the starting material;
- b) dehydrogenating and sterilizing the washed and comminuted starting material;
- c) isolating and processing the lipids into triglycerides; and
- d) refining and hydrogenating next, the triglycerides are refined and hydrogenated into the raw material for the candle production or for the heat storage material.

2. (Currently Amended) The method in accordance with claim 1, characterized in that before the ~~second method step of~~ isolating and processing the lipids into triglycerides, the mixture is made into a slurry.

3. (Currently Amended) The method in accordance with claim 1, characterized in that ~~between the first and second method steps, in a further method step~~ the starting material is dehydrogenated and sterilized at an overpressure of 10^5 Pa to 5×10^5 Pa, ~~preferably 3×10^5 Pa,~~ and at a temperature of ~~between 353° K to and 453° K, preferably 403° K.~~

4. (Previously Presented) The method in accordance with claim 1, characterized in that the raw material for the candle production or the heat storage material is obtained by one of the following method steps:

- a) centrifuging;
- b) filtration;
- c) fragmentation;
- d) solvent elution.

5. (Currently Amended) The method in accordance with claim 1, characterized in that the triglycerides are delivered to the refinement and/or hydrogenation in liquid form, preferably at a temperature of from 333° K to 353° K, ~~in particular 343 K.~~

6. (Previously Presented) The method in accordance with claim 1, characterized in that the triglycerides are selectively esterified and/or re-esterified in a circulatory process, one or more times.

7. (Previously Presented) The method in accordance with claim 1, characterized in that the refinement includes at least one of the following method steps:

- a) desliming (soap decomposition)
- b) neutralization (deacidification and desalting)
- c) washing
- d) drying
- e) bleaching and rebleaching
- f) filtration
- g) deodorizing.

8. (Previously Presented) The method in accordance with claim 1, characterized in that the triglycerides are pressure-hydrogenated.

9. (Previously Presented) The method in accordance with claim 7, characterized in that the triglycerides are hydrogenated using a catalyst.

10. (Previously Presented) The method in accordance with claim 9, characterized in that as the catalyst, nickel or a noble metal, such as platinum, is used.

11. (Previously Presented) The method in accordance with claim 1, characterized in that the triglycerides are hydrogenated up to an iodine number ≤ 80 .

12. (Previously Presented) The method in accordance with claim 1, characterized in that the triglycerides are hydrogenated up to an iodine number ≤ 20 .

13. (Previously Presented) The method in accordance with claim 1, characterized in that as the starting material, a mixture of organic materials containing lipids of vegetable and animal origin is used.

14. (Previously Presented) The method in accordance with claim 1, characterized in that mineral oils and fats are added to the mixture of organic materials containing lipids.

15. (Previously Presented) The method in accordance with claim 1, characterized in that hydrocarbons are added to the mixture of organic materials containing lipids.

16. (Canceled)

17. (Previously Presented) The method in accordance with claim 1, characterized in that the lipids within the mixture of the starting material are processed into a uniform triglyceride.

18. (Previously Presented) The method in accordance with claim 1, characterized in that before the lipids are isolated, free fatty acids are extracted from the mixture.

19. (Previously Presented) The method in accordance with claim 1, characterized in that dyes and/or fragrances are added to the raw materials obtained.

20. (Previously Presented) The method in accordance with claim 1, characterized in that from the raw materials obtained, candles are produced by casting, compacting or drawing, or by paste filling methods or foaming methods.

21. (Currently Amended) A raw material for candle production and heat storage material, produced by a method in accordance with claim 1 comprising triglycerides being hydrogenated up to an iodine number ≤ 20 .

22. (Currently Amended) A candle, made from a raw material which is produced by a method in accordance with claim 1 comprising triglycerides being hydrogenated up to an iodine number ≤ 20 .

23. (New) The method in accordance with claim 1, characterized in that the starting material is dehydrogenated and sterilized at an overpressure of about 3×10^5 Pa and at a temperature of about 403° K.

24. (New) The method in accordance with claim 1, characterized in that the triglycerides are delivered to the refinement and/or hydrogenation in liquid form, preferably at a temperature of about 343° K.